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Chili's® Southwestern Vegetable Soup

If you like a soup that's packed with veggies, that's low in fat, and has some of that Southwestern zing to it, this is the one for you. Just toss all the ingredients in a pot and simmer. Garnish with some shredded cheese and crumbled tortillas, and prepare to take the chill off.

6 cups chicken broth (Swanson is best) 1
14.5-ounce can diced tomatoes, with
juice 1 cup water 1 cup canned dark red
kidney beans, with liquid 1 cup frozen
yellow cut corn 1 cup frozen cut green
beans 1 4-ounce can diced green chilies
1/2 cup diced Spanish onion 1/2 cup
tomato sauce 6 corn tortillas, minced 1

1/2 teaspoons chili powder dash garlic powder

Garnish 1 cup grated cheddar/jack cheese blend 1 cup crumbled corn tortilla chips

1. Combine all the soup ingredients in a large saucepan or soup pot over high heat. Be sure to mince the corn tortillas into small pieces with a sharp knife before adding them to the soup. 2. Bring soup to a boil, then reduce the heat and simmer for 45 minutes to 1 hour, or until the soup has thickened and tortilla pieces have mostly dissolved. 3. To serve soup ladle 1 1/2 cups into a bowl. Sprinkle a heaping tablespoon of the

grated cheddar/jack cheese blend over the top of the soup, and then a heaping tablespoon of crumbled corn tortilla chips over the cheese. Makes 6 servings.